



STARTERS & SOUPS

Veggie Combo grilled asparagus, sautéed mushrooms, grilled cherry tomatoes, avocado, salad lettuce	208
Pan-Seared Pastrami Tuna Akami	208
Colossal Lump Crab Au Gratin	208
Pan-Seared Goose Foie Gras chardonnay sauce	228
Grilled U10 Scallops shellfish sauce	228
Mushroom Cappuccino white truffle oil	158
Jerusalem Artichoke Soup	158
Boston Lobster Bisque fresh lobster, brandy	178

FROM THE SEA

Monkfish Wrapped in Pancetta	398
Sole Milanese	408
White Cod Fillet	408
Whole Boston Lobster Thermidor	498
Alaska King Crab Leg	600
Spanish Red Shrimp Tagliatelle red shrimps tagliatelle tartare in flavoured sauce	298
Parmesan Risotto Topped with Scallops scallops with creamy goodness of Parmesan risotto	298

ROASTS TO SHARE

Selection of sauce and two side dishes	
Roasted Whole Chicken with Oil Rice*	698
Beef Wellington (for 2 persons)*	738
Roasted Cochinillo Asado*	798

SALAD BAR

San-Daniele ham, cold cuts, seasonal fresh greens, grilled vegetables, assorted cheese, smoked salmon with condiments, soup of the day & more

298

When ordering a main course

128

SEAFOOD PLATTER (for 2)

whole Boston lobster
geoduck sashimi
scallop sashimi
sweet prawn sashimi
sea whelks

1,388

ASIDE FROM BEEF

French Yellow Chicken Breast	328
French Barbarie Duck Breast	398
Spanish Iberico Pork Pluma	398
Australian Rack of Lamb	428
Pigeon Two Ways pigeon ballotine & crispy legs	468

SURF & TURF

Selection of sauce and one side dish	688
Lobster Thermidor	
USDA Prime	10oz
or Wagyu Flap Meat	10oz
or Roasted Prime Rib with Bone	16oz
or Chuck Flap Gold Label 9+	8oz

*24-hour advance order required

*Our food dishes and pastries are available in gluten-free and dairy-free options.
Please check with your server and do let us know if you have an allergy or any other dietary needs.*

All prices are in HK dollars and subject to 10% service charge



— CURATED MEAT COLLECTION —

USA

Certified by the USDA, Creekstone farms' grass fed Black Angus beef is natural with no hormones or antibiotics. This popular cut delivers unbeatable flavor, tenderness and the juiciest bite.

Crossing the bloodlines from high-quality US Angus and purebred Japanese Wagyu bull, this cut owns the perfect Wagyu buttery marbling, making it flavourful, beefy, extremely tender and juicy.

USDA Prime Rib Eye	100Z	468
Chuck Flap Gold Label 9+	80Z	498
USDA Porterhouse Steak (T-Bone) (24-hour advance order required)	420Z	1680

Australia

Fed by nutritious steam flaked grains and sunflower meal for 350 days, Stockyard Wagyu cattle has fine and creamy marbling which offers luxurious beefy and juicy flavour.

Guaranteed to be consistently tender with absolutely beefy flavour, the cuts of Stockyard Gold Label are derived from Angus cattle fed from 200 to 250 days at Kerwee feedlot.

Stockyard Wagyu Flap Meat	100Z	438
Stockyard Black Angus Striploin	100Z	448
Stockyard Black Angus Tenderloin	80Z	498

Canada

Prime is the highest beef grade and its gorgeous fat brings the amazing tenderness and flavour. Roasted with bone makes it juicier, and delivers the irresistible beefy fragrance from the prime rib.

Roasted Prime Rib Tasting Cut	120Z	368
Roasted Prime Rib with Bone Grand Cut	160Z	378

Japan

Kumamoto Wagyu is a type of Japanese black cattle. It is one of four breeds used to produce high-quality Wagyu beef in Japan that brings the distinct beefy flavour and texture.

Bred and raised in the natural environment of Miyazaki, this high quality Wagyu beef achieves the rating of 4 with superior marbling and texture that brings melt-in-your-mouth sensation.

Miyazaki Beef Steak A4	60Z	600
Kumamoto Wagyu Beef	60Z	680

TO COMPLEMENT YOUR SELECTION

Sauce (select one)

Truffle Sauce	Barolo Wine Jus
Black Pepper Sauce	Port Wine Jus
Teriyaki Sauce	

Side Dishes

60 per item		
Wild Mushrooms	Mixed Vegetables	Green Asparagus
Potato Au Gratin	Fondant Potato	French Fries

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